

## CLAIMS

1. (currently amended) A method of improving flavor stability in a food product that is designed to exhibit a crispy or springy characteristic, comprising  
incorporating at least one cyclodextrin in the food product in an amount effective to improve flavor stability, wherein the cyclodextrin is added to the food product with no additional ingredients contained within the cyclical structure of the cyclodextrin other than fat.
2. (original) The method of claim 1, wherein the cyclodextrin comprises alpha cyclodextrin.
3. (original) The method of claim 1, wherein the cyclodextrin is applied topically to the food product.
4. (original) The method of claim 3, wherein the cyclodextrin is applied to the food product after the final heat treatment of the food product.
5. (original) The method of claim 1, wherein the cyclodextrin is internally incorporated in the food product.
6. (currently amended) A method of improving ~~textural~~ crispness stability of a food product, comprising  
incorporating at least one cyclodextrin in the food product in an amount effective to improve ~~textural~~ crispness stability, wherein the cyclodextrin is added to the food product with no additional ingredients contained within the cyclical structure of the cyclodextrin other than fat.
7. (original) The method of claim 6, wherein the cyclodextrin comprises alpha cyclodextrin.
8. (original) The method of claim 6, wherein the cyclodextrin is applied topically to the food product.



9. (original) The method of claim 8, wherein the cyclodextrin is applied to the food product after the final heat treatment of the food product

10. (original) The method of claim 6, wherein the cyclodextrin is internally incorporated in the food product.

11. (original) The method of claim 6, wherein the food product comprises a plurality of components, wherein the water content difference between two of the components is at least 1%.

12. (currently amended) A method of forming a food treatment composition, comprising:

a) providing a cyclodextrin;

b) hydrating the cyclodextrin with water; and

c) mixing the hydrated cyclodextrin with a fat to form a cyclodextrin/fat composition with no additional ingredients contained within the cyclical structure of the cyclodextrin other than fat.

13-20. (cancelled)

21. (new) The method of claim 6, wherein the food product is a dry cereal comprising a grain component and a dried fruit component.

22. (new) The method of claim 21, wherein the grain component has a water content of about 5% by weight and the dried fruit component has a water content of greater than about 8%.